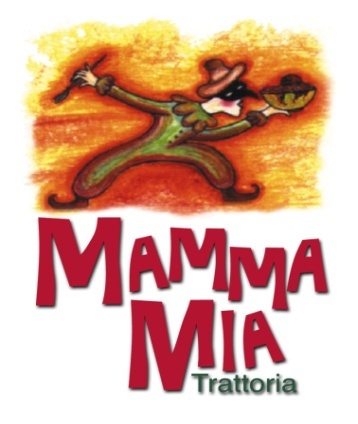
***Four Course Menu***

**APPETIZERS**

Arancini, risotto with mixed cheese

Fried Provolone cheese

Mamma’s mixed baby organic greens, with candied walnuts, cherry tomatoes and dried cranberries topped with goat cheese and tossed in a raspberry vinaigrette

Lumache di mamma, in a marinara sauce

Beef Carpaccio, topped with Parmigiano shavings, and baby greens

**Entrée**

Cheese filled Tortellini with veal, peas and mushrooms in a cream sauce

Fusilli with Sicilian olives, artichokes, and roasted red peppers in a white wine, olive oil and garlic sauce

Wood oven pizza with pesto sauce, grilled zucchini and eggplant, roasted red peppers, and mushrooms, mozzarella and asiago cheese

Wood oven pizza with tomato sauce, sopressata, pepperoni, bacon, Italian sausage, mozzarella and asiago cheese

Wild Alaskan pacific cod, Parmigiano cheese crusted with a lemon white wine sauce

Roman Roasted Salmon

Chicken or Veal breaded and topped with a gorgonzola cheese, mushroom & white wine sauce

**Desserts**

Mamma’s apple and dulce di leche cheesecake

Chocolate brownie napoleon

Freshly baked apple turnover with vanilla ice cream

Crème Brule

$65 per Person

(Includes a glass of wine, excluding taxes and gratuities)